

Fudge-Mint Oreo™ Cookie Bars







DESSERT

Ingredients

12 oz vanilla frosting

0.5 cup marshmallow creme

O.1 teaspoon peppermint extract

1 drop drop natural food coloring green

1.8 cups crème-filled chocolate sandwich cookies coarsely chopped

Equipment

bowl

\vdash	
Ш	oven
	wire rack
Directions	
	Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray.
	Make and bake brownies as directed on box for cakelike brownies. Cool completely on cooling rack, about 1 1/2 hours.
	In medium bowl, stir together frosting, marshmallow creme, mint extract and food color until well blended.
	Spread over cooled brownies.
	Sprinkle with cookies; press in slightly.
	Cut into 4 rows by 4 rows.
	Nutrition Facts
	PROTEIN 2.92% FAT 29.59% CARBS 67.49%

Properties

frying pan

Glycemic Index: 2.69, Glycemic Load: 6.21, Inflammation Score: -1, Nutrition Score: 2.733043441063%

Nutrients (% of daily need)

Calories: 307.41kcal (15.37%), Fat: 10.22g (15.72%), Saturated Fat: 2.36g (14.75%), Carbohydrates: 52.44g (17.48%), Net Carbohydrates: 51.93g (18.88%), Sugar: 37.04g (41.16%), Cholesterol: Omg (0%), Sodium: 189.81mg (8.25%), Alcohol: 0.01g (100%), Alcohol %: 0.02% (100%), Protein: 2.27g (4.55%), Iron: 2.95mg (16.38%), Vitamin K: 7.56µg (7.2%), Vitamin B2: 0.11mg (6.23%), Manganese: 0.12mg (5.94%), Vitamin E: 0.76mg (5.05%), Folate: 12.38µg (3.09%), Copper: 0.06mg (2.92%), Vitamin B3: 0.5mg (2.51%), Vitamin B1: 0.04mg (2.44%), Magnesium: 8.44mg (2.11%), Fiber: 0.51g (2.03%), Phosphorus: 20.1mg (2.01%), Potassium: 48.23mg (1.38%), Selenium: 0.93µg (1.33%)